



## XNOIR *Rosé brut*

*Sensual and voluptuous bubbles*

### DARE TO BE EXCENTRIC WITH LE ROSÉ

XNoir is made exclusively from the Loire's oldest grape variety, Pineau d'Aunis (also called Chenin Noir), a wild vine, domesticated during the Middle Ages by the monks of Saumur. It was revived in 2007 by Maison Ackerman, with the aim of elaborating a chic and trendy sparkling brand. It is the common thread of the X range.

### VINE-GROWING & WINEMAKING

**Grape varieties:** Pineau d'Aunis.

**Vineyard:** Vendome.

**Vinification details:** the grapes are entirely derived from Vendome. The area's growers work in collaboration with our vineyard manager throughout the vegetative season until harvest time. Pineau d'Aunis is a grape variety marked by its peppery character brought about by rotundone - an aromatic molecule that is revealed during fermentation. Pineau d'Aunis counts among the varieties containing the highest levels of this compound. It is harvested when the grape berries display the right fruity character in a homogeneous way. The bubbles are brought about very rapidly in view of preserving the wine's fruitiness and intensity.

**Maturing period:** 4 months.

### EXPERTISE

Pineau d'Aunis is a grape variety known and planted in France since antiquity. It is the Loire's oldest variety and is named after the village of Aunis next to Saumur. It used to be called Chenin Noir or Pinot d'Aunis, even if it has nothing to do with Pinot Noir... Revisited by Maison Ackerman, Chenin Noir is the common thread of the X, XRouge, XNoir and XGold range. It displays intense aromatic qualities, vivacity and length on the palate, generally joined by a peppery accent, providing it with a lot of character. It is also a tribute to Jean-Baptiste Ackerman who was the first in 1811 to make fine Loire Valley sparkling wines from Chenin Blanc.

### TASTING NOTES

#### COLOR

Salmon with purple tints.

#### AROMAS

Very fruity with citrus notes - essentially grapefruit aromas - and a hint of candy, joined by a hint of white pepper from the Pineau d'Aunis variety.

#### ON THE PALATE

Mellow fruit.  
Correctly dosed sweetness.  
Plenty of vivacity, dominated and reinforced by aromas of pink grapefruit.

### FOOD PAIRING

Perfect as an aperitif, straight or part of a cocktail. Equally perfect with summertime buffets, grilled meat and fruity desserts, like kebabs and salads, cherry pudding and tarts.

Serving temperature:  
between 6 °C and 9°C



## ***ESPRIT DE LOIRE, a selective range, combining richness and diversity***

ESPRIT DE LOIRE, richesse et diversité, brings together a selection of still and fine sparkling Loire Valley wines representing the diversity and the richness of our appellation and varietal wines, from Nantes to Sancerre. The mission of Esprit de Loire, richesse et diversité, is that of preserving at once our expertise and our terroirs through the enhancement of AOPs and varietals, but also of creating innovative blends, thanks to a sufficiently audacious spirit. In line with a sustainable approach, this portfolio is the ambassador of a new form of vine-growing even more respectful of the vintner, consumer and environment.

Loire Valley wines flourish in a unique cultural landscape, classified as a UNESCO World Heritage site. The Loire Valley vineyard extends over 65,000 hectares within 4 regions – Pays Nantais, Anjou-Saumur, Touraine and Centre Loire. All and all, this wine route represents a distance of 800 km.



The Loire Valley is France's 3rd largest winegrowing region. Stretching from the Atlantic coast to the Centre region, it is a point of equilibrium, where North meets South, sophistication meets freshness, art meets literature, and tradition meets modernity. These harmonious contrasts - plus the generally temperate climate and extraordinarily varied terroirs - have produced the world's most diverse array of wines. As a result, France's longest river is capable of providing a rich selection of over 50 still and sparkling AOP and PGI wines and over 10 varieties (Chenin, Sauvignon, Chardonnay, Melon de Bourgogne, Cabernet Franc...). All of the wines are in the nature of the Loire Valley.

### **ABOUT MAISON ACKERMAN « EVERYDAY'S MOMENTS OF JOY »**

Established in 1811, Ackerman – the oldest Loire Valley sparkling wine house – specializes in the production of Saumur and Crémant de Loire appellation wines, according to the méthode traditionnelle. An essential operator of the Loire Valley, Ackerman is the leading actor of Loire Valley fine sparkling wines. Combining tradition and innovation, its expressive and aromatic blends produce at once great gastronomic wines and trendy offerings, thereby catering for everyday moments of joy and sharing. An experience full of emotion, so dear to our founder, Jean-Baptiste Ackerman «Bubbles are fleeting, emotions are eternal». Rooted in its territory, Maison Ackerman also fully invests in the development of tourism and the promotion of local heritage. It owns an architectural treasure, the region's highest troglodyte cellars, used to exhibit an evolutive scenography, combining wine, caves and experiential art. For several years now, this prestigious sparkling wine house has supported contemporary art, most especially since 2015, when it created an artist in residency program.

*spontaneous – jovial – generous*

